

# MKLM 1064



**Electric proofer and holding cabinet  
for 4, 6 and 10 trays ovens TS and BM,  
controlled by the oven**



Sometimes nothing is more essential than an accessory. That's why we've created a tool that acts as a proofer and holding cabinet, with sleek design and perfected performance. The ideal solution to significantly reduce leavening times without compromising the organoleptic properties of your dishes, but also to optimise time and organisation in the kitchen. Because the MILLENNIAL line always means top quality.

## Dimensional features

Dimensions (WxDxH mm)	850 x 1030 x 770
Weight (kg)	91
Distance between rack rails (mm)	85

## Electrical features

Power supply (kW)	1,8
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
Protection against water	IPX4

## Functional features

Power	Electricity
Capacity	N° 10 trays/grids 600 x 400 mm
Steam	8 steps
Proofing chamber	AISI 430 stainless steel
Temperature proofer	20 - 40 °C
Temperature holding cabinet	65 - 85 °C
Temperature control	Digital probe thermometer
Control panel	Oven controlled
Pre-heating temperature proofer	20 °C
Pre-heating temperature holding cabinet	65 °C
Door	Right side opening

## Equipment

Cardboard box dimensions with pallet (WxDxH mm)	870 x 1120 x 900
Lateral supports	1dx + 1sx
Cable	Single-phase [3G 1,5]-L=1600 mm
Removable drip box	
Set of wheels	MKRR